

# The Danger Zone

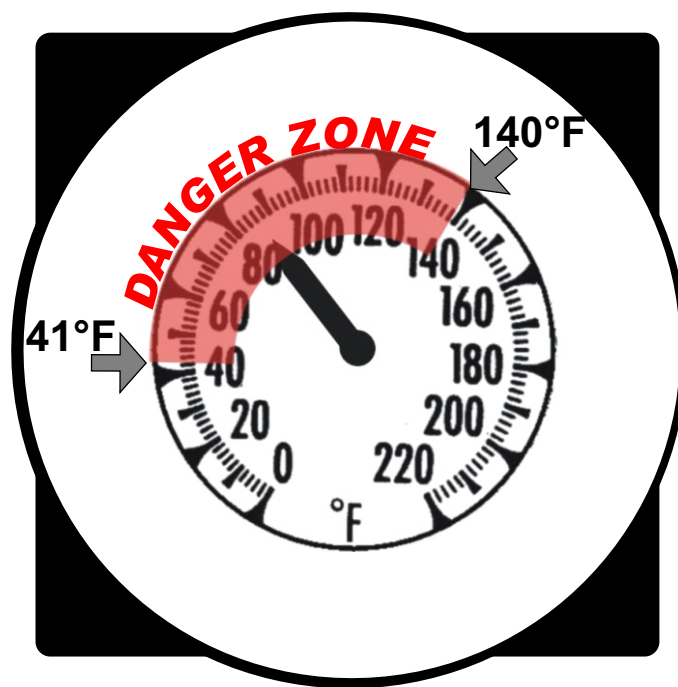
## Benton-Franklin Health District Food Service Fact Sheets

Keep potentially hazardous food

**COLD** (41°F or below)

or

**HOT** (140°F or above).



- Most bacteria do not grow in hot or cold temperatures. To keep food safe, cold foods must be kept 41°F or colder. Hot foods must be kept 140°F or hotter.
- **The range of temperatures between 41°F - 140°F is called the Danger Zone.**
- When potentially hazardous foods are left in the Danger Zone, bacteria can grow fast or make poisons that make people sick.
- Work with food quickly to keep it out of the Danger Zone.